

STARTERS

- SPINACH CON QUESO Pico de gallo, tortilla chips 18
- FIRE-GRILLED ARTICHOKEs Rémoulade (limited availability) 19
- RUSTIC ITALIAN MEATBALLS Made-in-house Fennel sausage, parmesan, classic marinara 18
- CRISPY CALAMARI Point Judith, RI, classic marinara 21
- SMOKED SALMON DIP House smoked, dill tartar sauce, toast points (limited availability) 17
- AVOCADO BOMB* Hand-cut Hawaiian Ahi tuna, crab salad, crispy wontons 23

SALADS

IN-HOUSE MADE SALAD DRESSINGS: HONEY DIJON, CREAMY BLEU CHEESE, CLASSIC RANCH, KIAWAH ISLAND, VINAIGRETTE, CILANTRO VINAIGRETTE.

ADD CHICKEN +6, SALMON OR SHRIMP +10

- ALEX’S SALAD Bacon, cheese, tomatoes, cucumbers, rustic croutons 14
- ORIGINAL CAESAR SALAD Reggiano, rustic croutons 14
- THE WEDGE Iceberg, bacon, tomatoes, blue cheese 16
- CYPRESS SALAD Crispy chicken, pecans, avocado, tomatoes, bacon, cheese, cornbread croutons, ranch dressing 20
- STEAK SALAD Seared filet, avocado, bleu cheese, tomatoes, bacon, house vinaigrette 26
- PARADISE COAST KALE SALAD Roasted chicken, cranberries, avocado, goat cheese, house vinaigrette, croutons 21
- ASIAN AHI TUNA SALAD* Hawaiian Ahi, seared rare, artisan greens, avocado, wasabi, red onions, cilantro vinaigrette 25
- THAI KAI SALAD Roasted chicken, artisan greens, peanuts, cilantro vinaigrette, Thai peanut sauce 20

BURGERS & SANDWICHES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS. ALL SERVED WITH FRENCH FRIES

- VEGGIE BURGER In-house recipe, Monterey Jack 18
- OLD FASHIONED CHEESEBURGER* Certified Angus Beef®, served all the way, aged Tillamook cheddar 20
- FRENCH DIP* Thinly sliced, baguette, horseradish 26
- COUNTRY CLUB Ham, turkey, cheddar. Monterey Jack, bacon, lettuce, tomato, mayonnaise 18
- CRISPY CHICKEN SANDWICH Panko crusted, Monterey Jack cheese, lemon aioli, lettuce, pickles 19

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MÂÎTRE D’ BUTTER, EXCEPT FOR MARINATED STEAKS.

- STEAK ‘N’ FRIES* Aged Certified Angus Beef®, French Brasserie style, maître d’ butter 36
- FILET MIGNON WITH BÉARNAISE* Center cut, loaded baked potato 49
- RIBEYE* Sliced, made in-house Worcestershire sauce, smashed potatoes 48
- NEW YORK STRIP* Aged Certified Angus Beef ®, NYO mac & cheese 47
- SLOW ROASTED PRIME RIB* Aged Mid-Western beef, au jus, smashed potatoes 12 oz. 41



SEAFOOD

- TODAY’S FRESH SEAFOOD SELECTION MKT
- GRILLED TROUT ALMANDINE* Brown butter, toasted almonds, broccoli, couscous 31
- CRAB CAKES Jumbo lump crab, chili mayonnaise, mustard sauce, French fries, Southern cole slaw (limited availability) 46
- SEARED AHI TUNA* Hawaiian Ahi, sliced, soy ginger sherry sauce, orzo & wild rice, ripened tomatoes 37
- CILANTRO SHRIMP Cajun jumbo shrimp, cilantro oil, cajun spices, couscous, Southern cole slaw 32
- GRILLED SALMON* Fresh cold water salmon, orzo & wild rice 34

SPECIALTIES

- OVEN ROASTED CHICKEN 24-hour brine, crushed herbs, lemon rosemary jus, smashed potatoes 26
- MR. JACK’S CRISPY CHICKEN PLATTER South Carolina low country recipe, French fries, Southern cole slaw 25
- ROASTED PORK CHOP Hardwood grilled, spiced apricot glaze, smashed potatoes, broccoli 33
- BARBECUE BABY BACK RIBS Plum Creek bbq sauce, French fries, Southern cole slaw 34
- BRASSERIE CHICKEN Panko crusted, Reggiano, lemon butter caper sauce, smashed potatoes, broccoli 28
- PALERMO CHICKEN Pan fried, goat cheese, sundried tomato, beurre blanc, couscous, broccoli 30
- ALEX’S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 10 / SPLIT-PLATE CHARGE 5

SIDES

French Fries | Southern Cole Slaw | Broccoli with Lemon and Reggiano | Orzo & Wild Rice | Couscous
Smashed Potatoes | Loaded Baked Potato | Not Your Ordinary Mac & Cheese | Grilled Asparagus

HOUSEMADE DESSERTS

Suggested tableside by server.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. An 18% gratuity will be added to parties of six or more. However, gratuity is up to your discretion. Proper dress required. Gentlemen, please remove hats and caps. Helpful Dining Guidelines at jalexanders.com.

WINES “WE” LOVE & DRINK

LANSON PERE & FILS BRUT CHAMPAGNE – Á Reims, France 20/79
VINCENT GAUDRY “LE TOURNEBRIDE” SANCERRE – France 20/79
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
ROMBAUER CHARDONNAY – Carneros, Napa Valley 19/74
MASION LOUIS LATOUR “LA CHANFLEURE” CHABLIS – Burgundy, France 75
FLOWERS PINOT NOIR – Sonoma Coast 18/70
FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50
AUSTIN HOPE CABERNET SAUVIGNON – Paso Robles 18/88 (1 lilter bottle)
ETUDE GRACE BENOIST RANCH PINOT NOIR – Carneros 75
MASSOLINO BAROLO – Piedmonte, Italy 105

WHITES

CHAMPAGNE & SPARKLING

GRUET BRUT – New Mexico 12/46
LUMINORE BY LA MARCA PROSECCO – Valdobbiadene, Italy 13/50
LUCIEN ALBRECHT BRUT ROSÉ – AOC Crémant d’Alsace 13/50
LANSON PERE & FILS BRUT – Á Reims, France 20/79
DELAMOTTE BRUT – Le Mesnil-sur-Oger, Champagne 125
MOËT & CHANDON NECTAR IMPERIAL ROSÉ – Épernay, France 135
VEUVE CLICQUOT YELLOW LABEL – France 140
DOM PÉRIGNON BRUT – France 450

CHARDONNAY

CHALK HILL – Russian River Valley 14/54
FRANK FAMILY – Carneros 16/62
ROMBAUER – Carneros, Napa Valley 19/74
MER SOLEIL SILVER “UNOAKED” – Monterey 40
GARY FARRELL – Russian River Valley 70
MASION LOUIS LATOUR “LA CHANFLEURE” CHABLIS – Burgundy, France 75
CAKEBREAD CELLARS – Napa Valley 78
BREWER-CLIFTON – Sta. Rita Hills 80
ZD – California 84
JOSEPH DROUHIN POUILLY FUISSÉ – Burgundy, France 90
KISTLER – Sonoma Mountain 120
CHATEAU MONTELENA – Napa Valley 125

SAUVIGNON BLANC

DASHWOOD – Marlborough, New Zealand 12/46
HONIG – Napa Valley 13/50
ROMBAUER – Carneros, Napa Valley 15/58
VINCENT GAUDRY “LE TOURNEBRIDE” – Sancerre, France 20/79
CRAGGY RANGE TE MUNA ROAD – Martinborough, New Zealand 45
CAKEBREAD CELLARS – Napa Valley 65

OTHER WHITES & ROSÉ

CHATEAU MINUTY “M DE MINUTY” ROSÉ – Côtes de Provence 14/54
CHATEAU MIRAVAL ROSÉ – Côtes de Provence 15/58
LUCIEN ALBRECHT RESERVE RIESLING – Alsace, France 13/50
DR. LOOSEN RIESLING – Mosel, Germany 14/54
SCHLOSS VOLLRADS RIESLING – Germany 15/58
BARONE “FINI” PINOT GRIGIO – Valdadige, Italy 12/46
TERLATO VINEYARDS PINOT GRIGIO – Friuli-Venezia-Giulia, Italy 13/50
MARCO FELLUGA PINOT GRIGIO – Collio, Italy 45

We proudly pour a 7 ounce glass of wine.
Some wines may contain sulfites.

HANDCRAFTED COCKTAILS

MIDNIGHT MARGARITA 14
Corazón Reposado Tequila : Cointreau : Black Cherry Jam : Pink Himalayan Salt
APEROL SPRITZ 13
Luminore BY LA MARCA Prosecco : Aperol : Fever Tree Club Soda
SPARKLING PALOMA 13
Corazón Blanco Tequila : Gran Gala : Fever Tree Sparkling Pink Grapefruit
KENTUCKY OLD FASHIONED 15
Buffalo Trace Bourbon : Angostura Bitters : Regan’s Orange Bitters
THE MATADOR 14
Corazón Reposado Tequila : Honey Syrup : Fresh Lime Juice : Lime Zest

Olives and Candied Cherries by Filthy Food.

REDS

CABERNET SAUVIGNON & CABERNET BLENDS

LIBERTY SCHOOL – Paso Robles 13/50
DAOU – Paso Robles 16/62
QUILT- Napa Valley 17/66
AUSTIN HOPE – Paso Robles 18/88 (1 liter bottle)
HONIG – Napa Valley 85
SEQUOIA GROVE – Napa Valley 95
GROTH – Napa Valley 125
GHOST BLOCK ESTATE – Oakville, Napa Valley 150
JOSEPH PHELPS – Napa Valley 155
CAYMUS VINEYARDS – Napa Valley 170
CHAPPELLET “SIGNATURE” – Napa Valley 185
CADE HOWELL MOUNTAIN – Napa Valley 230
SILVER OAK – Napa Valley 270

MERLOT

J. LOHR “LOS OSOS” – Paso Robles 13/50
MARKHAM – Napa Valley 16/62
DUCKHORN – Napa Valley 85
ROMBAUER – Napa Valley 115

PINOT NOIR

ELOUAN – Oregon 13/50
BELLE GLOS “BALADE” – Santa Rita Hills 17/66
FLOWERS – Sonoma Coast 18/70
ARGYLE – Willamette Valley 50
BELLE GLOS CLARK AND TELEPHONE – Santa Barbara 55
ETUDE GRACE BENOIST RANCH – Carneros 75
GARY FARRELL – Russian River Valley 80
PENNER-ASH – Willamette Valley 110
DOMAINE SERENE “YAMHILL CUVÉE” – Willamette Valley 115
MERRY EDWARDS – Russian River Valley 140
ROCHIOLI ESTATE – Russian River Valley 160

ZINFANDEL

SEGHESIO – Sonoma County 15/58
SALDO – Dry Creek, Lodi 50
FROG’S LEAP – Napa Valley 68

OTHER INTERESTING REDS

FAMILLE PERRIN RÉSERVE CÔTES-DU-RHÔNE – AOC Côtes du Rhône 13/50
DON NICANOR BARREL SELECT “NIETO SENETINER” MALBEC –
Mendoza, Argentina 13/50
CAYMUS-SUISUN “GRAND DURIF” PETITE SYRAH – Suisun Valley 17/66
GAJA CA’MARCANDA “PROMIS” – Toscana, Italy 18/70
THE PRISONER – Napa Valley 19/74
MASSOLINO BARBERA D’ALBA – Piedmont, Italy 50
8 YEARS IN THE DESERT BY ORIN SWIFT – California 80
MASSOLINO BAROLO – Piedmonte, Italy 105

DESSERT SELECTIONS

GRAHAM’S SIX GRAPES RESERVE PORT – Portugal 13/~
WARRE’S OTIMA 10 YR. TAWNY – Portugal 14/~

Corkage fee, \$25.

HANDCRAFTED MARTINIS

THE DUKE
Classic Martini : Twist or Olives : Your choice of Vodka or Gin
‘21’ MANHATTAN
Sweet Vermouth : Bitters : Your choice of Bourbon or Whiskey
PEAR MARTINI 16
Grey Goose La Poire Vodka : Candied Ginger : Domain de Canton Ginger
RED-HEADED RITA MARTINI 16
Corazón Blanco Tequila : Pomegranate Juice
ESPRESSO MARTINI 16
Stoli Vanillia : Espresso : Kahlúa : Bailey’s Irish Cream

Spirit substitutions for handcrafted martinis and cocktails may affect menu price.